Olive Tapenade

If you can't find pitted olives, put the olives on a cutting board and roll them under the heel of your hand to break them and release the pits. The tapenade will keep for a couple of weeks in the fridge. It's a savory, umami loaded snack on plain crackers – perfect for happy hour.

Ingredients

½ LB black Israeli or Kalamata olives, pitted
1 large clove garlic, minced
1½ TBSP capers, drained
4 to 6 anchovy fillets, minced
½ to 1 tsp fresh thyme, chopped
½ to 1 tsp fresh rosemary, chopped
2 TBSP fresh lemon juice
1 tsp Dijon mustard
2 TBSP extra virgin olive oil
Freshly ground black pepper

Directions

1. In the bowl of a food processor, puree olives, garlic, capers, anchovies & herbs.
2. Add remaining ingredients and continue to process until smooth.
3. Serve with crackers, bread, or latkes.